

# Gulf Cooperation Council

## EDICT OF GOVERNMENT

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GSO GARLIC (2012) (English): Packed Mash Garlic



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**هيئة التقييس لدول مجلس التعاون لدول الخليج العربية**  
**G.C.C STANDARDIZATION ORGANIZATION (GSO)**

**final draft**

**GSO 05/ FDS /2012**

**PACKED MASH GARLIC**

**Prepared by:**

**Technical committee for food and agricultural products standards.**

This document is a draft Gulf Standard circulated for comments, it is therefore, subject to Alteration and modification, and may not be referred it as a Gulf Standard, until approved by the Board of Directors.

## **Foreword**

GCC Standardization Organization (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards /Technical regulations through specialized technical committees (TCs).

GSO through the technical program of committee TC No. 5 " foods and Agriculture sector " has prepared this gulf standard The Draft Standard has been prepared by (*State of Kuwait*).

The draft Standard has been prepared based on relevant ADMO,International and National foreign Standards and references.

This standard has been approved as a Gulf Technical Regulation by GSO Board of Directors in its meeting No.( ),held on / / H , / /

## PACKED MASH GARLIC

### 1- Scope

This Gulf Standard Specifies requirements for packed mash garlic used for direct human consumption.

### 2- COMPLEMENTARY REFERENCES

- 2.1** GSO 9 " Labeling of prepackaged foods ".
- 2.2** GSO 1287 " Methods of Sampling of Prepackaged fruit and Vegetable products ".
- 2.3** GSO 21 " Hygienic Regulations for food plants and their personnel ".
- 2.4** GSO 244 " Methods of test fruits and Vegetable and their products – part 1 : Orgnoleptic Examination , Determination of net weight and drained weight, Space, Extrancons Matter and determination of Apparent Viscosity Head Defective Fruits ".
- 2.5** GSO 299 " Methods of test for Vegetables , fruits and their products , part II: Determination of Moisture , Total Solids Unsoluble in Alcohol , Total Ash , Calcium , Mineral Oil , Ascorbic Acid.
- 2.6** GSO 150 " Expiration periods of food products ".
- 2.7** GSO 382 , GSO 383 " Maximum Limits for pesticide Residues in Agricultural and food products – part 1and part 2 ".
- 2.8** GSO 839 " Food packages – part 1 – General Requirements " .
- 2.9** GSO 988 " Limits of Radioactivity Levels Allowed in foodstuffs – part 1 ".
- 2.10** GSO 998 " Methods of Detection of permissible radionuclides limits food – part 1 : Gamma Spectrometry Analysis " .
- 2.11** GSO 1016 " Microbiological Criteria for foodstuffs – part 1 " .
- 2.12** GSO 1843 "Food Grade Salt".
- 2.13** Gulf standard to be adopted by the GCC for " Food additives"
- 2.14** GSO 323 " General requirements for transportation and storage of chilled and frozen foods.
- 2.15** GSO 20 " Methods for the determination of contaminating metallic elements in food stuffs " .
- 2.16** GSO 841 " Maximum limits of mycotoxins permeted in foods and animal feeds- aflatoxins.
- 2.17** GSO 22 "Methods of test for coloring matter used in food stuffs ".
- 2.18** Gulf standard to be adopted by the GCC for methods of detection of aflatoxins permeted in foods .

- 2.19** Gulf standard to be adopted by the GCC for methods for detection the pesticide Residues in Agricultural and food products .
- 2.20** Gulf standard to be adopted by the GCC for Maximum limits of residues hormones and antibiotics in food and agricultural products.
- 2.21** Gulf standard to be adopted by the GCC for methods of detection the Maximum limits of residues hormones and antibiotics in food and agricultural products.
- 2.22** Gulf standard to be adopted by the GCC for methods of detection of " Limits of Radioactivity Levels Allowed in foodstuffs.

### **3. DEFINITIONS**

- 3.1** Pre- packaged mashed garlic :it is a product prepared from fresh undamaged garlic gloves which is subjected to peeling , milling and suitable heat treatment then packaged in a suitable container.
- 3.2** spoilage: the decomposition of fruits by bacteria or fungi, which affect the appearance or flavour or the nature of garlic .

### **4- GENERAL REQUIREMENTS**

- 4.1** All the ingredient used in the manufacture of it must be in accordance with the standard specification relating to them .
- 4.2** Garlic cloves should be at suitable level of maturity .
- 4.3** Garlic cloves should be free from insect and fungal infections .
- 4.4** The product should be Free from foreign smell and/or taste
- 4.5** The product shall be uniform in colour.
- 4.6** The product should be free from skin , impurities, insect damage and fungal infections, according to Gulf standard mentioned in (2.4),
- 4.7** The product should be prepared, processed and prepack aged under sanitary conditions in accordance with Gulf standards mentioned in (2.3),
- 4.8** Permitted additives such as natural Vinegar and organic acids which are permitted may be added .
- 4.9** Natural or artificial color should not be added .
- 4.10** Salt maybe added in a ratio do not exceed 2.5%.
- 4.11** Flavour enhancers natural (natural garlic oil) may be added .
- 4.12** Antioxidants may be added according to Gulf standard food additives to be adopted .

## 5- Standards

- 5.1** moisture do not exceed 80% according to the Gulf standards mentioned in (2.5).
- 5.2** total ash content do not exceed of 3% calculated on dry weight.
- 5.3** total Ash dissolved in acid do not exceed of 0.1% .
- 5.4** Acidity not exceeding 1% calculated as citric acid, according to the Gulf standards mentioned in (2.5) .
- 5.5** Protein content not less than 3% (nitrogen  $\times$  6.25).
- 5.6** Food additives shall be according to gulf standard that will be adopted by GSO mentioned in clause 13.2
- 5.7** The total number of bacteria not more than 10000 (ten thousand) cells / g and coliform group does not exceed the number of 20 cells / g (twenty), in according to the Gulf standards mentioned in (2.10) .
- 5.8** Product shall be free from pathogenic microorganisms and causing corruption
- 5.9** Product shall be free of E.coli bacteria .
- 5.10** Radiation levels in the product shall not exceed what is stated in the Gulf standards mentioned in (2.9).
- 5.11** Pesticide residues content shall not exceed what is stated in the Gulf standards mentioned in (2.7) "
- 5.12** The limits of heavy metals are in accordance to the Gulf standards mentioned in ( 15.2 ) .

## 6- PACKAGING

Without prejudice to what is stated in the Gulf standards mentioned in (2.8) the product shall be packed in suitable , clean , and hermetically sealed containers that will maintain the hygienic and the quality of the product .

## 7- SAMPLING

Samples shall be taken according to Gulf standards mentioned in (2. 2).

## 8- TESTING METHODS

Testing methods should be according to Gulf standards mentioned in 2.4 , 2.5 , 2.10 , 2.15 , 2.17, 2.18 , 2.19 ,2.21, 2.22 .

## **LABELLING**

Without prejudice to what is stated in the Gulf standards mentioned in (2.1) "Labeling of prepackaged foods" the following shall be declared on each package.

**8.1** Name and type of product

**8.2** net weight.

**8.3** storage conditions.

**8.4** Expiration periods for product according to the Gulf standards mentioned in (2.6).

**8.5** Recorded the country of origin in case of import and trademark and name of the importer

## **REFERENCES**

Egyptian Standard  
(3274 PACKED MASH GARLIC )